Miele

Australia:
Miele Australia Pty. Ltd., A.C.N. 005635398
1 Gilbert Park Drive, Knoxfield, VIC. 3180
Telephone: (03) 97647100, Fax: (03) 97647129
Miele Australia Pty. Ltd., 3 Skyline Place, Frenchs Forest, N.S.W. 2086
Telephone: (02) 94510644, Fax: (02) 94519700
Miele Australia Pty. Ltd., 4 Wandoo Street, Fortitude Valley, QLD 4006
Telephone: (07) 38522533, Fax: (07) 38522920
Miele Australia Pty. Ltd., Shop1, 568 Goodwood Road,
Colonel Light Gardens, S.A. 5041
Telephone: (08) 83740071, Fax: (08) 83741287
Distributor Western Australia:
G.B.I. Sales Pty. Ltd., 52 Wickham Street,
East Perth W.A. 6004, P.O. Box 6300
Telephone: (09) 3238656, Fax: (09) 2213475
Distributor New Zealand:
Steelfort Engineering Company. Ltd.
500 Rangitikei Street, Palmerston North, Priv. Bag 11045, N.Z.
Telephone: (06) 3571099, Fax: (06) 3561507
Steelfort Engineering Company Ltd.,
Unit L, 10-20 Sylvia Park Road,
Mt. Wellington, Auckland, N.Z.
Telephone: (09) 5731269, Fax: (09) 5731268

Canada:
Miele Limited
55G East Beaver Creek Road
Richmond Hill, Ontario L4B 1E5
Phone Number (905) 707-1171
Fax Number (905) 707-0177
Internet: http://www.miele.de

USA:
Miele Appliances, Inc.
22D Worlds Fair Drive
Somerset, NJ 08873
Phone: 732-560-0899
or 800-843-7231
Fax: 732-560-9649
Internet: http://www.mieleUSA.com

Alteration rights reserved / 22 / 000

AUS, CDN, NZ, USA - 4897

M.-Nr. 04 426 731 (KM 81-2)

This paper consists of cellulose which has been bleached without the use of chlorine.

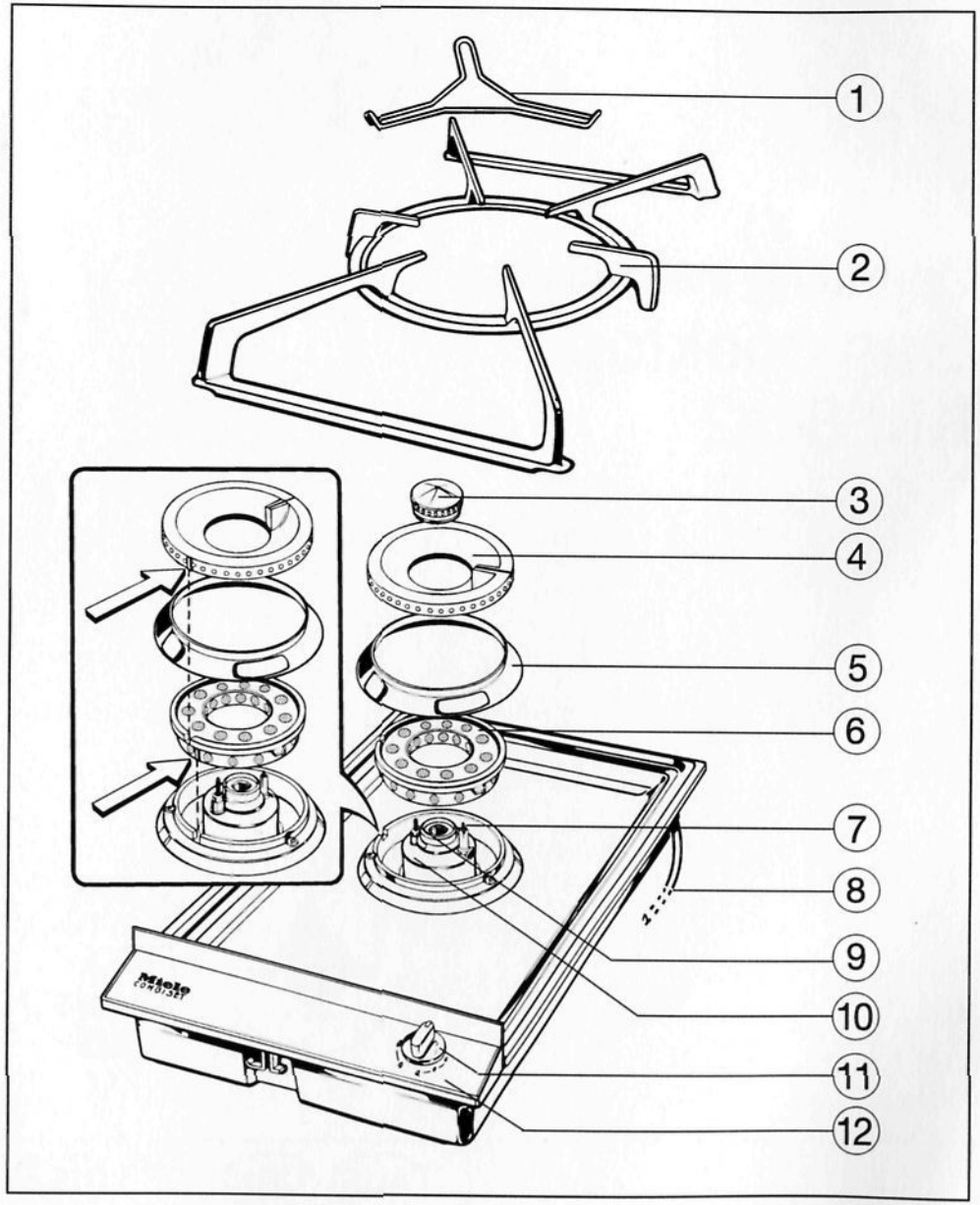
Miele

Operating instructions
Gas cooktop
KM 81-2

AUS CDN NZ USA

M.-Nr. 04 426 731

KM 81-2



KM 81-2

① Trivet
② Wok/pan support
③ Small burner cap
④ Large burner cap
⑤ Burner ring
⑥ Large burner cap base
⑦ Ignitor
⑧ Cable for connection to electrical supply approx. 3.6 ft (1.10 m) long.
⑨ Ignition safety control
⑩ Burner base
⑪ Control for burner
⑫ Control panel

Data plate

Because the data plate is no longer visible once the appliance has been built in, a 2nd data plate is supplied which should be placed into the space provided on page 16 of these instructions under After Sales Service.

Special accessories

Special accessories are available from your Miele Dealer or from the Spare Parts Department.

Stainless steel cover-EA 80

A stainless steel cover is available for the KM 81-2 cooktop. Check availability in each country.

For installation of the cover, a minimum distance of 20" (510 mm) is required between the countertop and wall cabinetry.

Note:
The wok/pan support should be removed before lowering the stainless steel cover (EA 80).

Do not install the Da 8-2 directly next to the gas hob.

Contents

Description of the appliance 2

For your safety 5

Help protect our environment 6

Warning and Safety Instructions 7

Burner
Burner control 11
Instructions for using the gas burner 11
Power cut 12
Suitable woks, pots and pans 13

Cleaning and care 14

Problem solving guide 16

After Sales Service 17

For the installer / electrician / engineer

(CDN) (USA) Electrical connection 18
(AUS) (NZ) Electrical connection 19
(CDN) (USA) Gas connection 20
(AUS) (NZ) Gas connection 22

Appliance dimensions 23

(CDN) (USA) Instructions for building-in 25
(AUS) (NZ) Clearance above and around the appliance 28
(AUS) (NZ) Installation 30
(AUS) (NZ) Instructions for building-in 32
(CDN) (USA) Conversion to alternative types of gas 33
(AUS) (NZ) Conversion to alternative types of gas 37

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS
- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department. Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

Note to the installer (CDN and USA)

LEAVE THESE INSTRUCTIONS WITH THE CONSUMER.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

For Canada only:
The minimum supply pressure for checking the regulator setting shall be 5 inches water column (1246 Pa), which is 1 inch water column (249 Pa) above the manifold pressure of 4 inches water column (996 Pa).

Instructions for replacement of fixed orifices are shown on page 32. Save the orifices removed from the appliance for future use.

Help protect our environment

Disposal of packaging
The transport and protective packing is mostly manufactured from the following re-usable materials:
– Corrugated paper / card board - mostly from recycled materials.
– Polyethylene foil (PE) - partly from secondary raw materials.
Rather than just throwing these materials away, please take them to the nearest local authority collection point for specific waste.

Disposal of your old machine
Old machines contain materials which can be recycled. Please contact your local authorities or scrap merchant about potential recycling schemes, before disposing of the appliance.

Read the notes on page 9 before disposing of the appliance.

Important safety instructions

Warning:
When using your cooktop unit, follow basic safety precautions including the following:

This appliance complies with all relevant legal safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage. Before installating and using the appliance for the first time, read the operating instructions carefully. They give information on safety, on the operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

This appliance is intended for domestic use.
Should it be installed for commercial use, the relevant regulations must be observed.

Do not use the unit unless all parts are properly in place according to the installation and operating instructions.

Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system.
It is imperative that this basic safety requirement be tested and where there is any doubt, the electrical system of the house should be checked out by a qualified electrician. The manufacturer cannot be held responsible for damage caused by the lack or inadequacy of an effective earthing system.

Installation work and repairs may only be carried out by a suitably qualified and competent person.
Repairs and other work by unqualified persons could be dangerous.

Do not connect the appliance to the mains electrical supply by an extension cord. Extension cords do not guarantee the required safety of the appliance.

Gas burners should only be used in rooms with adequate ventilation.
Ensure that the bench top area around the cooktop is clear of obstacles to allow sufficient ventilation.

The appliance is only completely isolated from the elecrical supply when it is switched off at the wall socket, or the mains fuse is withdrawn. Do not pull by the mains cable, but by the plug when withdrawing the plug from the socket.

Important notes for the installer

Please ensure that the domestic electrical supply corresponds to the information on the data plate.
You should find out details about the type of gas and calorific value from your Gas Board and compare this information with the type of gas quoted on the data plate.
They must correspond.

Check that all the burners are correctly assembled before igniting the gas, otherwise the ignition could malfunction.

Please note the following, in case unit is on LPG supply:
Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.

Wall sealing strips must be heat-resistant and any backmoulding must be of heat resistant material.

The minimum clearances (USA/CDN):

- from adjacent combustible construction – 10" (250 mm),
- between appliance and rear wall or front of backsplash – 90 mm (CDN) or 3 1/2" (USA),
- between appliance and overhead combustible construction – 30" (760 mm) or
- 65 cm (26") between the cooktop and a cooker hood above it,
- between appliance and front edge of countertop – 2 1/4" (55 mm),
- depth of overhead cabinets must not exceed – 13" (330 mm),
- between combustible constructions and the extending cooking surface – 460 mm (Canada).

The minimum clearances (AUS/NZ):

When installing the gas cooktop, the following minimum dimensions must be kept.:

- See "Clearance above and around the appliance" (pages 27 – 31),
- 60 cm between the cooktop and a cooker hood above it.

Leave these instructions with the consumer.

Important notes for the user

For safety reasons, this cooktop should only be installed as a built-in appliance.

Do not let small children use the appliance or touch it during operation. Not only do the cooking areas heat up, but also the control panel. Danger of burning. Keep all pans out of the reach of children. Supervise use of the cooktop by the elderly or infirm.

When cooking or boiling in large pots or pans, ensure that there is a minimum distance of 2" (50 mm) between the pot and a heat-sensitive countertop. After combustion, the hot gases flow outwards under the base of the pot and may consequently burn the edge of the countertop if it is too close.

Make sure that there is a minimum distance of 5/8" (15 mm) between the pot or pan and the control panel. Never place a pot on the control panel.

When using an electrical plug near the cooktop, care should be taken to ensure that the cable of the electrical appliance does not fall into the flames.

Note that potential hazards may exist with overhead cabinets.

The wok/pan support and trivet (if supplied) heat up when the burners are in use. Do not touch them until they have cooled down. The use of oven gloves is recommended.

Do not let cooking grease or other flammable materials accumulate on the unit.

Never leave the unit unattended when cooking with oil or fat. Very hot oil can cause a fire.

Allow sufficient time for the unit to cool before touching or exposing surface areas to flammable materials.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food, its temperature, changes to the recipe and the shape and size of cooking container.
Some foods may contain microorganisms which are only destroyed by thorough cooking, therefore when cooking or reheating foods, e.g. poultry, select a longer cooking or reheating time.

It is essential to ensure that food has been evenly and sufficiently heated. To check that it is thoroughly cooked, turn or stir during cooking if necessary.

If high settings are used, remain near the cooktop in case grease should splatter or liquids boil over, which may cause smoking.

Never use damp potholders.

Use only suitable cookware for range-top service. Unsuitable cookware may break due to a sudden temperature change.

Avoid allowing liquids or foods containing salt to spill on to a stainless steel cooktop. Should this happen, wipe up any spillages containing salt immediately, otherwise discoloration could occur.

Do not use the control panel as a resting place for pots and pans.

When using a cooker hood over the gas cooktop, ensure that any burners in use are always covered with a pan.
Otherwise flames could be drawn up by the suction of the cooker hood, parts of which could then be damaged. Fat residues in the filter could catch fire.

Do not use the gas cooktop to heat up the room. The high temperatures of the cooktop could cause inflammable objects in the vicinity to burn.

Spray canisters, aerosols or inflammable substances must not be stored in the drawer beneath the cooktop. Any cutlery trays must be made of a heat resistant material.

Before removing pots and pans, be sure to turn the surface unit to "OFF".

Always heat fat slowly, watching as it heats.

When frying foods, make sure that the food is as dry as possible so as to prevent moisture from causing hot fat to bubble over.

When shallow or deep frying, do not overfill the pan with oil.

Do not use spray aerosols in the vicinity of the appliance while it is in operation.

Under no circumstance use a steam-cleaning appliance to clean the gas cooktop.
The steam could penetrate to live components and cause a short circuit.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee/warranty.

SAVE THE INSTRUCTIONS!

Keep these instructions in a safe place and pass them on to any future user.

Disposal of discarded appliances

Before disposing of an old appliance, ensure that disconnection from the gas supply is made by a suitably competent person. Switch off at the mains, disconnect and remove the appliance cable at both ends and render useless. This is intended to prevent the discarded appliance from being a hazard.

The manufacturer cannot be held liable for damage caused by non-compliance with safety instructions.

Before using for the first time, take heed of the "Warning and Safety Instructions".

Burner control

The inner and outer burner are both controlled by one knob.

The burner control knob may only be turned counter-clockwise and back in a clockwise direction. Otherwise the control could be damaged.

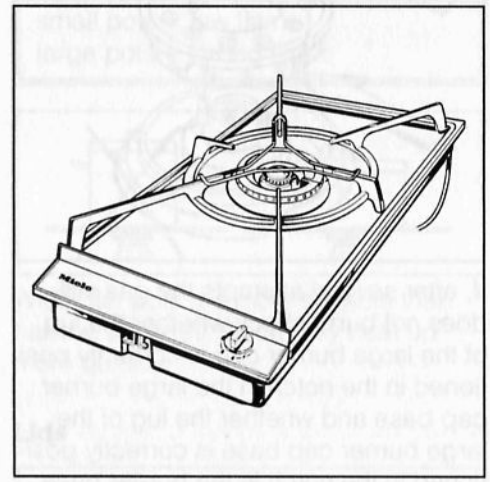
The flame strength can be selected:

- ● Gas switched off
- Strong flame (outer and inner rings both produce high flames)
- Low flame (outer ring on low, inner ring on high)
- Intermediate state ① (provides ignition for outer ring from inner ring)
- Very low flame (inner ring on high, outer ring off)
- Simmer setting (inner ring on low, outer ring off)

The gas flame is lit by electrical ignition. When the burner control is pressed in the strong flame position, a spark passes from the electrode to the burner and ignites the gas to give a flame (see page 11).

The burner is equipped with an ignition safety device. If a gas flame goes out, for example, if food boiled over, or if there was a sudden draft, the ignition safety control cuts off the supply of gas in a maximum of 90 seconds.

Instructions for using the gas burner



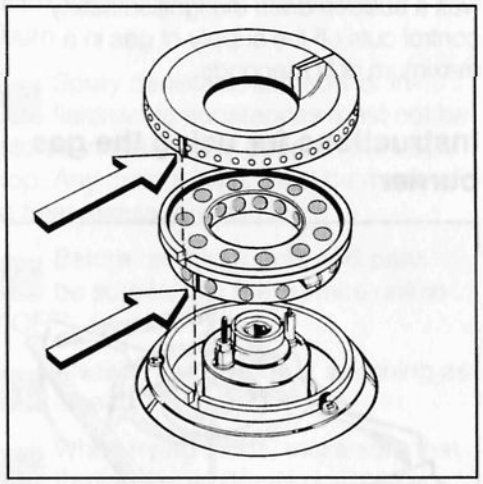
- Place the wok or the pan on the wok/pan support.

A trivet is supplied with the gas cooktop. It is designed to sit on the wok/pan support when using small pans. The trivet should only be used on the burner with a simmer setting. It should only be used with pans with a diameter of less than 4" (10 cm).

- Press in the control knob and turn counter-clockwise to the high setting (largest flame symbol).

  When the flame ignites, keep the button pressed in for 5-10 seconds, and then press down once more firmly before letting go.

If the flame goes out, repeat the procedure, keeping the control knob pressed in for a few extra seconds.



If, after several attempts the gas still does not burn, check whether the lug of the large burner cap is correctly positioned in the notch in the large burner cap base and whether the lug of the large burner cap base is correctly positioned in the notch in the burner base.

- Turn the control knob to the highest setting for boiling or searing food, the lower setting for continuing cooking and for keeping food warm.
- Turn the control knob down to a lower setting in good time in order to prevent food from boiling over or burning.
- To turn the heat down from the highest to the lowest setting, turn the control counter-clockwise until it stops (low flame position), press and continue to turn the control to the desired setting.
- To turn the heat up from the lowest to the highest setting, turn the control clockwise until it stops (intermediate stage ①), press and continue to turn clockwise to the high setting.
- To switch the burner off, turn the control knob in a clockwise direction to the "I" position. The flame will go out.

Power cut

If there is an interruption to the electrical supply, the gas can be ignited with a match.

- Light a match, press in the burner control and turn counter-clockwise to the highest setting (large flame).
- With the control knob pressed in, ignite the gas at the burner with a match.
- Keep the control knob pressed in for a further 5-10 seconds, and then press firmly down once again before letting go.

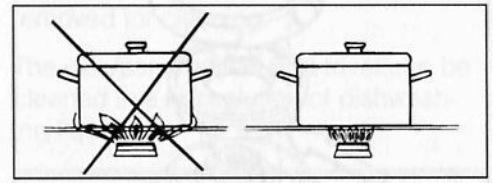
Important:

- Only woks/pans with a max. diameter of 280 mm (11") should be used on the gas cooktop.

If woks/pans have a larger diameter, the flame may spread out to the sides of the wok or the pan and damage or burn the countertop or surrounding units.

- Ensure that there is a minimum distance of 5/8" (15 mm) between the wok or the pan and the control panel.

  Never place a pan on the control panel.



The outer part of the gas flame is much hotter than the center. Therefore the tips of the flame should be in contact with the base of the pan and not spread out to the sides. Flames which spread out to the sides of the pan merely warm up the air in the room.

Suitable woks, pots and pans

Material

Most woks and pans can be used for cooking on gas.

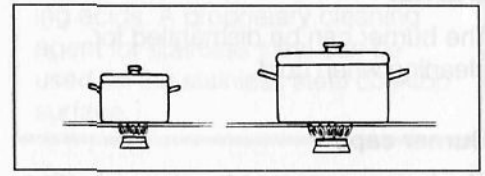
Wok / Pan base

Bases do not need to be even for gas cooking, in contrast to those used on electric burners. Through the spreading action of the flame, heat reaches all parts of the base.

Thin bases conduct heat to the food inside more quickly than thicker ones. Since heat is not evenly distributed over the pan base, there is a danger that food may be overheated in places. Therefore, when using saucepans with thin bases, stir the food more often.

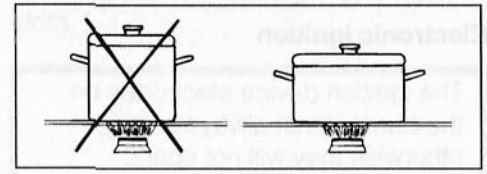
Thick bases lessen the risk of food overheating in places, as better distribution of heat is possible.

Shape of woks, pots and pans



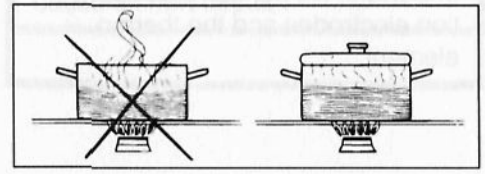
Using a small one on the strong flame does not mean faster cooking but simply results in wasteful gas consumption. The correct procedure is to cook with small pots on the low flame and large ones on the strong flame.

small pots = low flame
large pots = strong flame



Wide, flat pots are more suitable than narrow, tall ones, since they heat up more quickly.

Lids



Less heat is lost by cooking in a covered pot.

In the event of a pan boiling over, clean the burner and the cooktop surface immediately, to prevent the boiled over substance from burning on.

Burner

The burner can be dismantled for cleaning when cold.

Burner caps

The burner caps can be cleaned with a solution of dishwashing liquid.

Do not use any caustic cleaners, scouring powders, knives or hard brushes, as these will cause scratches.

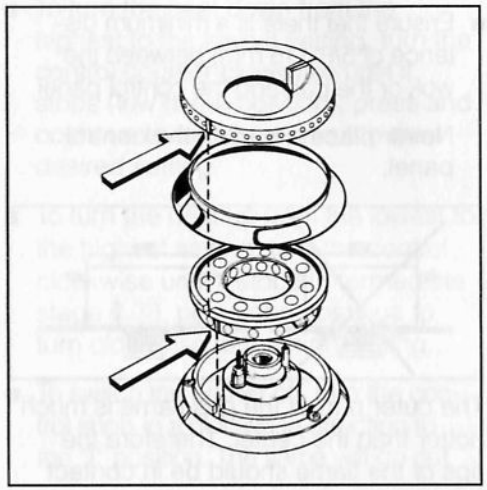
With time and use, the surface of the burner caps will become dull.

Electronic ignition

The ignition device electrodes on the burner must always be dry, otherwise they will not spark.

From time to time, the electrodes should be wiped with a well wrung-out cloth and wiped dry with a clean cloth.

Important: Do not damage the ignition electrodes and the thermo element.



Important: The burner must be correctly fitted together before it is lit, otherwise the ignition device could be damaged.

When fitting the large burner cap base to the burner base, ensure that the locating lug fits exactly into the appropriate notch.

Place the burner ring onto the large burner cap base.

Place the large burner cap onto the large burner cap base, ensuring that the locating lug fits exactly into the appropriate notch.

Wok/pan support, trivet

Caution: the wok/pan support and trivet become hot in use.

The wok/pan support and trivet can be removed for cleaning.

The wok/pan support and trivet can be cleaned in a hot solution of dishwashing liquid.

Never use scouring agents as these could scratch the surface.

Dry with a cloth.

Cooktop surface

Avoid allowing liquids or foods containing salt to spill on to the stainless steel cooktop. Should this happen, wipe up any spillages immediately.
Otherwise discoloration could occur.

Remove dust, oils and fats, spillages of foods and condensed water from pots and pans immediately to prevent it from drying on. Dried on food residues are easier to remove if they are first softened with warm water.

Clean the cooktop surface using hot water with a little dishwashing liquid.

Do not use any scouring agents or pads, knives or hard brushes. These will cause scratching.

Do not use cleaning agents containing acids. A proprietary cleaning agent for stainless steel can be used on the stainless steel cooktop surface.

Control panel / Control knob

Do not use any scouring agents or pads on the knob or control panel, as these could cause damage.

Clean the control knob and the control panel with hot water and a little dishwashing liquid.
After application, rub dry with a clean cloth.

Under no circumstances use a steam-cleaning appliance to clean the gas cooktop. The steam could penetrate to live components and cause a short circuit.

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified person. Repairs by unauthorized personnel could be dangerous.

However some minor problems can be resolved as follows:

What to do if . . .

. . . the burner does not ignite after several attempts?

Check whether:

- the large burner cap and the large burner cap base are correctly positioned.
- the gas supply valve is turned on.
- a main fuse has blown. In this case call an electrician or the Miele Service Dept.

  Use a match to light the gas (see page 11).

. . . the shape and color of the flame are different from usual?

- Check whether the burner caps and large burner cap base are correctly positioned.

. . . the gas flame goes out after being lit?

- Check whether the large burner cap and the large burner cap base are correctly positioned.
- Check for food residues covering the tip of the ignition safety control.
- Check, whether the orifices of the small burner cap are clean, especially those toward the tip of the ignition safety control.
- Follow the procedure on how to start the flame from top left of page 11, do not forget to depress the knob to the bottom before releasing after 5–10 seconds.

. . . the electric spark ignition for the gas burner no longer works?

- Check whether food residues or cleaning agents have collected between the ignition electrode and the burner.

  Clean these carefully. Do not let the electrode get wet.

In the event of any fault which you cannot correct yourself, or if the appliance is under guarantee/warranty, please contact:

- Your Miele Dealer

or

- The Miele Service Department

The address of the nearest Service Department is given on the back page.

When contacting the Service Department, please quote the Model and Serial No. of the appliance, both of which can be found on the data plate.

Space for enclosed data plate

(CDN) (USA) Electrical connection

The automatic ignition requires connection to an a.c. single phase 120 V, 60 Hz power supply. Fuse rating is 15 A. Actual power consumption (during ignition only) is 25 W.

These appliances are factory equipped with a power supply cord ready for connection to an electrically grounded socket which complies with your local electrical codes or with the:

- National Electical Code ANSI/NFPA No. 70-1481 for the USA

or

- Canadian Electrical Code Part I for Canada.

Ensure that the reeptacle is so positioned that it is easily accessible when the appliance is built in.

Check that data given on the data plate under the appliance complies with the main voltage.

WARNING:
THIS APPLIANCE MUST BE GROUNDED.

Do not cut or remove the grounding prong from this plug.

Technical data CDN / USA

Total connected load . . . . . 25 W

Electrical connection to 3 prong wall outlet:
. . . . . 120 V / 60 Hz / 15 A

Plug rating . . . . . 10 A

Power cord length . . . . . 1.1 m (3 ft)

(AUS) (NZ) Electrical connection

Electrical connection AUS

Electrical connection of the appliance should be undertaken by a suitably competent person in strict accordance with national and local safety regulations.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

The appliances are supplied with a mains cable for connection to single phase 240 V, 50 Hz supply. The plug rating and rated load are given on the data plate.

Connection should be made by a switched socket. The On-Off switch should be easily accessible after the appliance has been built-in.

Electrical connection NZ

The appliances are supplied with a mains cable for connection to single phase 230 V, 50 Hz supply. The plug rating and rated load are given on the data plate.

Important:

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

WARNING
THIS APPLIANCE MUST BE EARTHED.

Technical data AUS (NZ)

Total connected load . . . . . 25 W

Electrical connection:
. . . . . 50 Hz, 240 V (230 V)

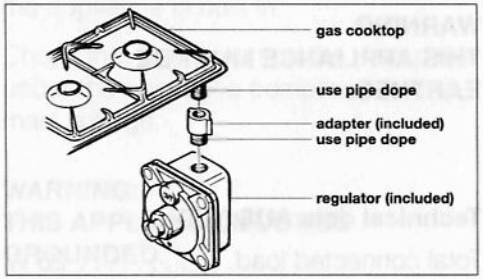
Plug rating . . . . . 10 A

Connection cable . . . . . 1.10 m

If the connection cable needs replacing, only use cable with at least 3 x 1 mm^2.

(CDN) (USA) Gas connection

This appliance must be installed with a separate shut-off valve and a gas pressure regulator.
Both shut-off valve and pressure regulator must be easily accessible to the consumer.
This appliance and its individual shut-off valve must be disconnected from the gas supply during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.5 kPa). This appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.5 kPa).



A straight thread adapter, from 1/2" ISO 7-1 to 1/2" NPT is included with the appliance.
(Elbow adapter is also included for appliances sold in Canada.)

As shown in the above diagram, the included adapter and regulator **must** be used when connecting the Miele cooktop. These two items have been customized by Miele to meet all applicable safety requirements.

Any pipe connections must be made using a thread sealant approved for gas connections.
Failure to correctly install these items could lead to a gas leak and subsequent explosion.

For convenience, an approved type of flexible stainless steel gas pipe (accordion type) may be installed between the adapter and the regulator. This will allow the unit to be lifted for cleaning or servicing. Ensure that any drawers, cabinet doors, etc. do not rub on the gas pipe.

If an elbow adapter is necessary for your particular installation, a customized one
- can be obtained free of charge from the Miele parts department (USA).
- is supplied with the appliance (CDN). The end with the white marking screws onto the appliance.

Do not use any regulator or adapter, straight, elbow or otherwise, unless it has been supplied by Miele Appliances.

Should you have any questions, please call the Miele Service Department at
USA: 1-800-843-7231
CDN: (905) 474-1073 or -9191 ext. 234.

Pressure regulator

A pressure regulator convertible to Natural and LP Gas (Liquefied Petroleum) is included with the appliance.

Conversion is carried out by inverting the regulator cap marked "NAT"/"LP". If "NAT" is visible then the regulator is set for Natural gas and if "LP" is visible then it is set for Liquefied Petroleum Gas.

Nominal rating for all types of gas (USA/CDN)

Maximum output . 4.25 kW 14500 Btu/h

Minimum output . . . . . 0.2 kW 680 Btu/h

For USA only

The gas connection must be made in accordance with local codes, or in absence of local codes, with the National Fuel Gas Code, ANSI Z 223.1.

- Gas Pressures for USA:
  Max. Supply Pressure: 1/2 PSI
  Manifold pressure:
  – Natural gas 4" water column
  – Propane gas 10" water column
  Min. Supply Pressure:
  – Natural gas 5" water column
  – Propane gas 11" water column

For CDN only

The gas connection must be made in accordance with local codes, or in absence of local codes, with the current CAN/CGA B 149.1 and .2 Inst.

- Gas Pressures for CDN
  Manifold pressure:
  – Natural gas 4" water column
  – Propane gas 10" water column
  Min. Supply Pressure:
  – Natural gas 5" water column
  – Propane gas 11" water column

Connection to the gas supply, or conversion from use on one type of gas to another should only be undertaken by an approved, who is responsible for correct functioning of the appliance when installed.

The gas cooktop is suitable for natural gas and LPG.

Check with your local Gas Supplier for details about the type of gas and calorific value from your Gas Board and compare this information with the type of gas quoted on the data plate.

- For LPG consult your Miele-Dealer or the service Department for the correct gas jet kit. Instructions for conversion to alternative forms of gas can be found on pages 36-39.

The gas connection must be installed so that it can be connected either from inside or outside the kitchen unit and the stop-valve must be easily accessible and visible, by opening one of the furniture doors, if necessary.

The gas connection must be in accordance with local and national regulations and should be tested for possible leakage.

The appliance may only be connected by a qualified gas fitter who is responsible for correct functioning of the appliance when installed.

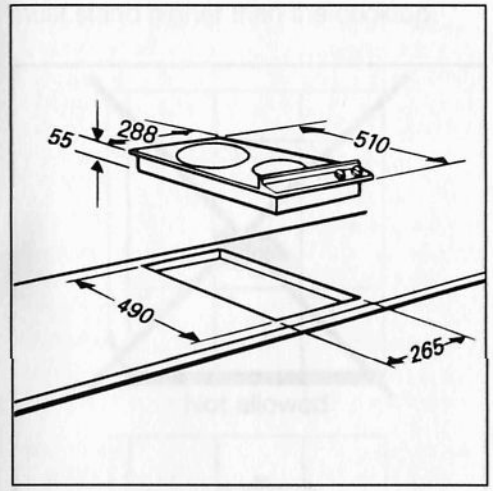
When the gas cooktop has been installed, it is essential to check that neither the gas pipe nor the mains cable are in contact with hot parts of the appliance, otherwise temperature damage to the pipe and the cable could occur.

Nominal rating for all types of gas at the high setting:

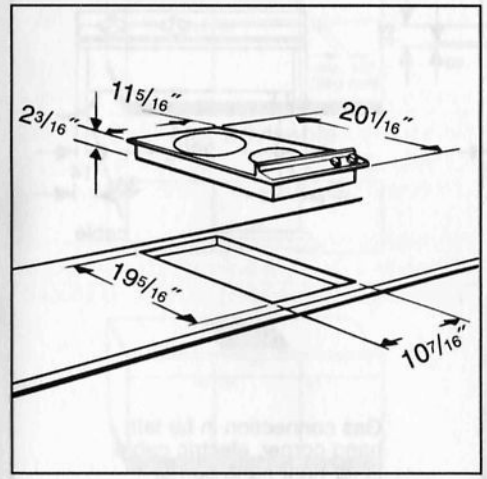
burner	gas type	rating in MJ/h
small + large	natural gas	17.28
small + large	LPG (Propane)	17.28
small + large	LPG (Propane/ Butane)	17.28

KM 81-2

Dimensions in mm:

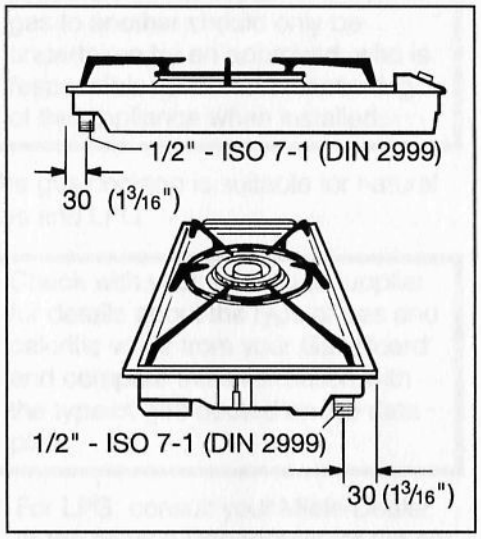


Dimensions in inches:

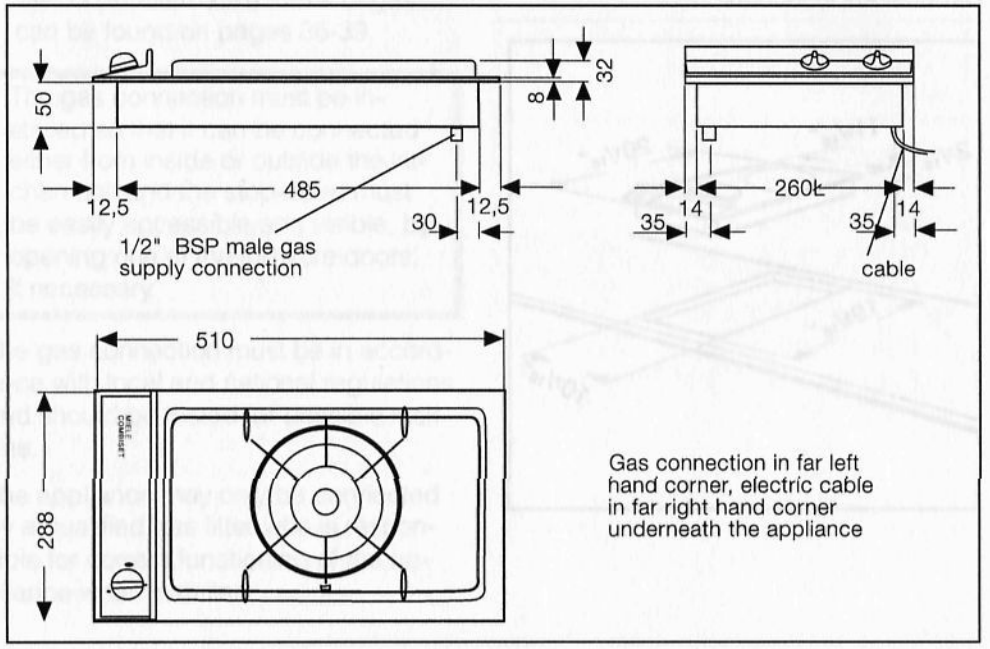


Appliance dimensions

Gas connection CDN/USA:

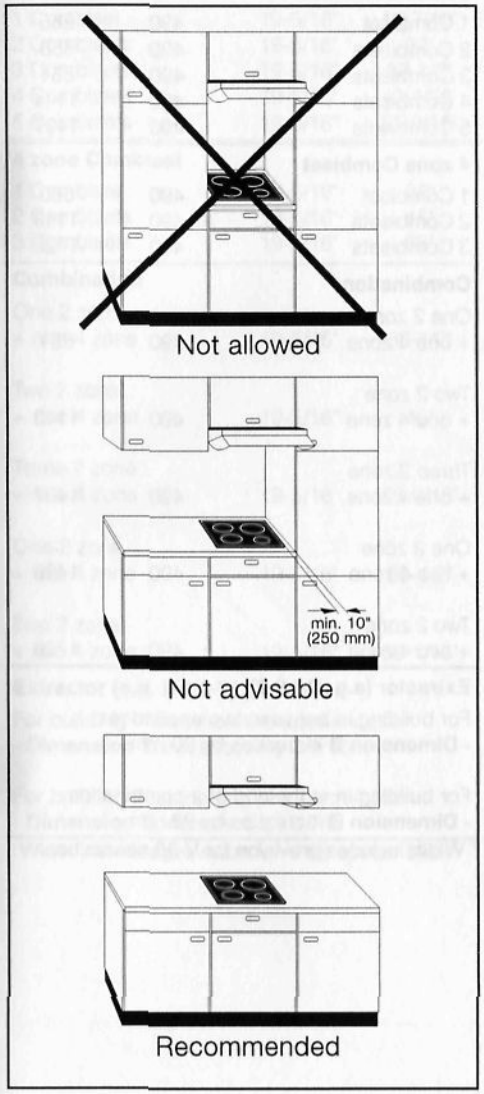


Gas connection AUS/NZ:



(CDN) (USA) Instructions for building-in

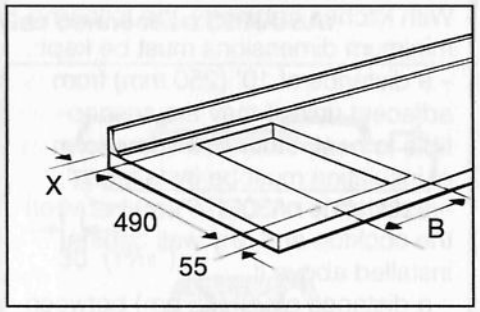
There may be a wall at the rear and a wall or tall units at one side. On the other side however, no unit or divider must stand higher than the cooktop.

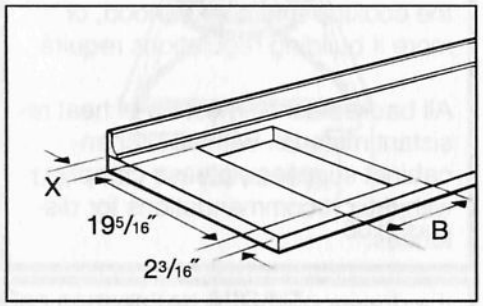


With kitchen cabinetry, the following minimum dimensions must be kept:
– a distance of 10" (250 mm) from adjacent units if they are susceptible to heat, otherwise some form of insulation must be installed.
– a distance of 30" (76 cm) between the cooktop and any wall cabinet installed above it.
– a distance of 26" (65 cm) between the cooktop and cooker hood, or more if building regulations require.

All backsplashes must be of heat resistant material. With all kitchen cabinet suppliers, please comply with their recommendations for distances.

If a drawer or shelf is installed underneath the cooktop unit, ensure that there is a distance of at least 3" (80 mm) between the base of the cooktop unit and the upper edge of the drawer or shelf.
Ensure that nothing rubs the gas pipe when drawer, cabinet door, etc. are moved.





- Prepare the cooktop cut-out as illustrated.
  Dimension "B" applies for a combination of appliances and is given on the chart.
  Dimension "X":
  CDN: The typical depth of a countertop is 635 mm. "X" must be a minimum of 90 mm.
  USA: "X" must be a minimum of 2 1/4".

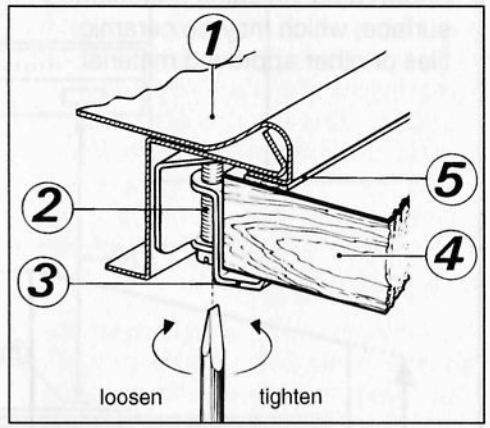
	Depth in mm	Width * (= Dimension B) in mm
2 zone Combiset		
1 Combiset	490	265
2 Combisets	490	558
3 Combisets	490	851
4 Combisets	490	1144
5 Combisets	490	1437
4 zone Combiset		
1 Combiset	490	560
2 Combisets	490	1143
3 Combisets	490	1728
Combination		
One 2 zone + one 4 zone	490	851
Two 2 zone + one 4 zone	490	1143
Three 2 zone + one 4 zone	490	1437
One 2 zone + two 4 zone	490	1436
Two 2 zone + two 4 zone	490	1729
Extractor (e.g. DA 8-2)		
For building in between two appliances: - **Dimension B** increases by 90 mm.		
For building in at the end of a combination: - **Dimension B** increases by 98 mm.		

* Width includes provision for V 98 spacer bar.

	Depth in inch	Width * (= Dimension B) in inch
2 zone Combiset		
1 Combiset	19-5/16"	10-7/16"
2 Combisets	19-5/16"	22"
3 Combisets	19-5/16"	33-1/2"
4 Combisets	19-5/16"	45-1/32"
5 Combisets	19-5/16"	56-9/16"
4 zone Combiset		
1 Combiset	19-5/16"	22"
2 Combisets	19-5/16"	45"
3 Combisets	19-5/16"	68"
Combination		
One 2 zone + one 4 zone	19-5/16"	33-1/2"
Two 2 zone + one 4 zone	19-5/16"	45"
Three 2 zone + one 4 zone	19-5/16"	56-9/16"
One 2 zone + two 4 zone	19-5/16"	56-1/2"
Two 2 zone + two 4 zone	19-5/16"	68-1/16"
Extractor (e.g. DA 8-2)		
For building in between two appliances: - **Dimension B** increases by 3 9/16".		
For building in at the end of a combination: - **Dimension B** increases by 3 7/8".		

* Width includes provision for V 98 spacer bar.

- Place the seal provided ⑤ under the edge of the cooktop.



① Appliance
② Tensioning screw
③ Clamp
④ Countertop
⑤ Seal

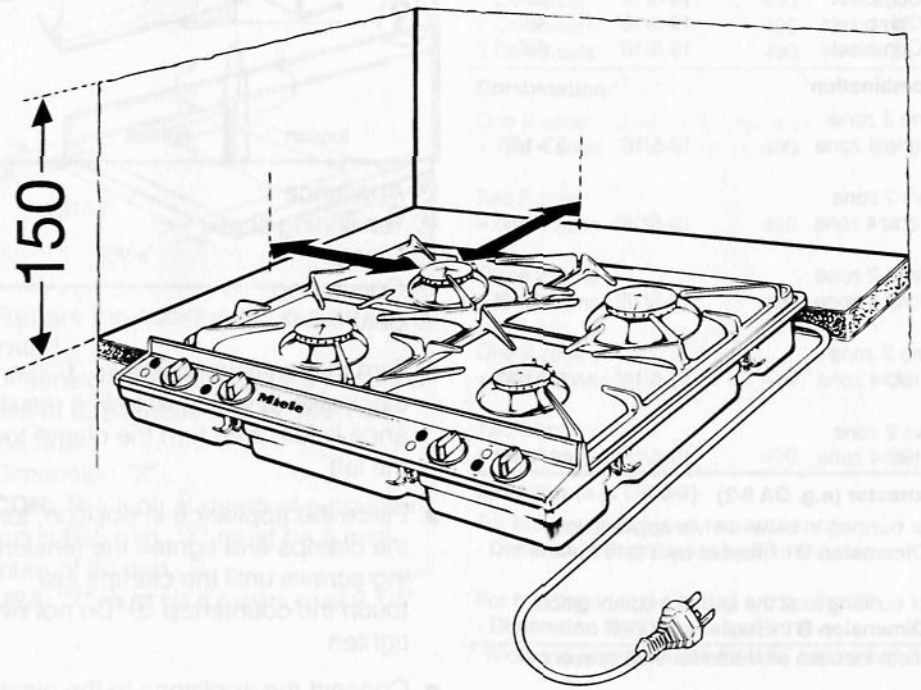
- Turn the tensioning screws ② in a - clockwise direction ① until a resistance is felt, then turn the clamp to the left.
- Place the appliance in position, turn the clamps and tighten the tensioning screws until the clamps just touch the countertop ④. Do not overtighten.
- Connect the appliance to the electrical supply.

When building-in several Combiset units, a stainless steel spacer bar (V 98 edge connector) must be installed between each unit. It is supplied with its own installation instructions.

(AUS) (NZ) Clearance above and around the appliance

Shown area indicates protected surface, which may be ceramic tiles or other approved material.

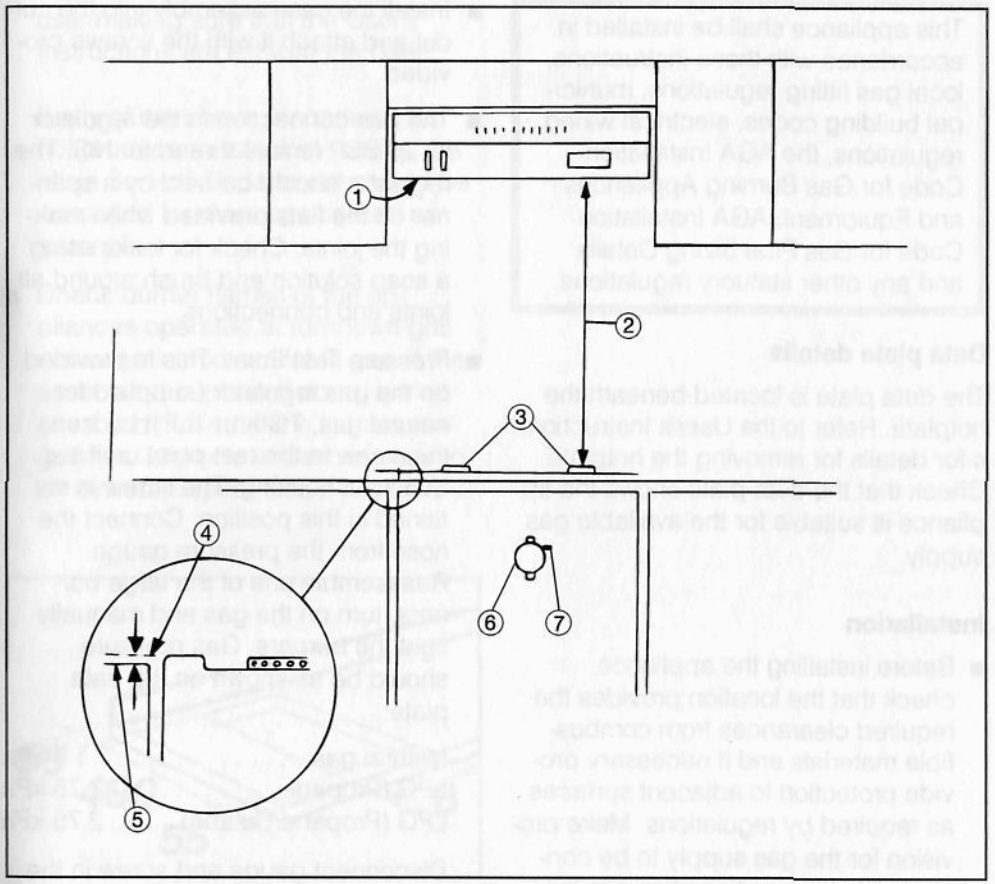
If clearance between side and rear walls and the periphery of the burner is less than 200 mm, the walls must be protected with a non-combustible material. The protection must extend a minimum distance of 150 mm above the burner, refer - gas fitting regulations.



Cable for connection to electrical supply with 3 pin plug.

KM 93-2 (shown), KM 81-2 respectively

(AUS) (NZ) Clearance above and around the appliance



① Range hood, if fitted, or base of cupboards

② Not less than 600 mm (acc. to A.G.A and Miele) from burner to any horizontal surface over full width of the appliance.

③ Burner

④ 10 mm recommended minimum

⑤ Combustible work bench

⑥ Regulator (NG)

⑦ Test nipple of regulator 7 mm diam.

This appliance shall be installed in accordance with these instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, the AGA Installation Code for Gas Burning Appliances and Equipment, AGA Installation Code for Gas Pipe Sizing Details and any other statuory regulations.

Data plate details

The data plate is located beneath the hotplate. Refer to the User's Instructions for details for removing the hotplate. Check that the data plate shows the appliance is suitable for the available gas supply.

Installation

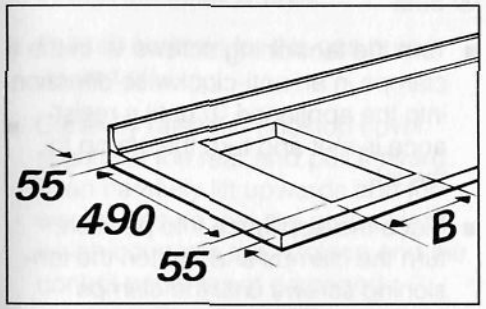
- Before installing the appliance, check that the location provides the required clearances from combustible materials and if necessary provide protection to adjacent surfaces as required by regulations. Make provision for the gas supply to be connected in the position shown in the diagram.
- Cut the opening in the bench to the dimensions shown in the diagram.
- Make sure that there is a 240 V (230 V) AC switch power outlet accessible within 0.9 m of the appliance, for the connection of the *spark ignition system.*
- Remove the hotplate from the case (See Service or User's Instructions).
- Install the case assembly into the cut-out and attach it with the screws provided.
- The gas connection to the regulator is $^1/_2$" BSP female thread for NG. The regulator should be held by a spanner on the flats provided when making the joints. Check for leaks using a soap solution and brush around all joints and connections.
- Pressure Test Point. This is provided on the gas regulator (supplied for natural gas, TG and TLP). Loosen the screw in the test point until it is free in its housing. The screw is retained in this position. Connect the hose from the pressure gauge. Reassemble one of the large burners, turn on the gas and manually *light the burners. Gas pressure* should be as shown on the data plate:

  Natural gas . . . . . 1.0 kPa
  LPG (Propane . . . . .)2.75 kPa
  LPG (Propane/Butane) . . . . 2.75 kPa

  Disconnect gauge and screw in the test point screw.
- Re-assemble hotplate. Plug in the power cable to a 240 V (230 V) outlet and turn on the burners. The burner ignites by turning and pressing the knob. Sparking should cease as soon as knob released: Check the flame for correct combustion. Aeration adjustment is available at the end of the burner. See under conversion to alternative types of gas.

- Test the appliance and instruct the user making sure that the User's Instructions are left with the User.

  If any of the above procedures do not produce satisfactory results, the Miele Service Department should be consulted for more specialised assistance.
- Check burner flames of the appliances operated at turndown gas consumption on available gas, if the associated cupboard doors are opened and closed. If the flame extinguishes, any hole in the base has to be sealed. Repeat test, if necessary.



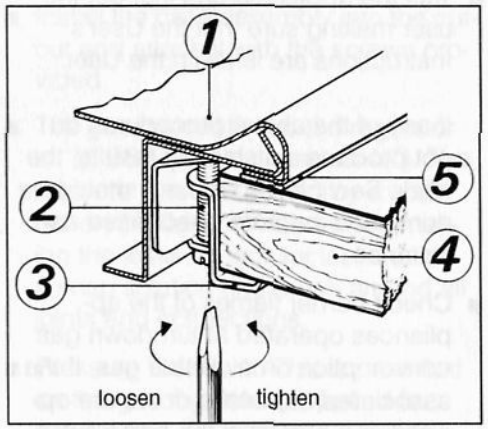
- Prepare the worktop cut-out as illustrated.

  Dimension "B" applies for a combination of appliances and is given on the chart.

(AUS) (NZ) Instructions for building-in

	Depth in mm	Width (= Dimension B) *in mm*
2 zone Combiset		
1 element	490	265
2 elements	490	558
3 elements	490	851
4 elements	490	1144
5 elements	490	1437
4 zone Combiset		
1 elements	490	560
2 elements	490	1143
3 elements	490	1728
Combination		
One 2 zone + one 4 zone	490	851
Two 2 zone + one 4 zone	490	1143
Three 2 zone + one 4 zone	490	1437
One 2 zone + two 4 zone	490	1436
Two 2 zone + two 4 zone	490	1729
Extractor (e.g. DA 8-2)		
For building in between two appliances: - **Dimension B** increases by 90 mm.		
For building in at the end of a combination: - **Dimension B** increases by 98 mm.		

- Stick the seal provided ⑤ under the edge of the cooktop.



① Appliance
② Tensioning screw
③ Clamp
④ Worktop
⑤ Seal

- Turn the tensioning screws ② in the clamps in an anti-clockwise direction into the appliance ① until a resistance is met and turn the clamp to the left.
- Place the appliance into position, turn the clamps and tighten the tensioning screws until the clamps press into the worktop ④.
- Connect the appliance to the electricity supply.
- Connect the appliance to the gas supply in accordance with gas supply regulations.

When building-in several Combiset units, a spacer bar must be fitted between each unit. It is supplied with its own installation instructions.

(CDN) (USA) Conversion to alternative types of gas

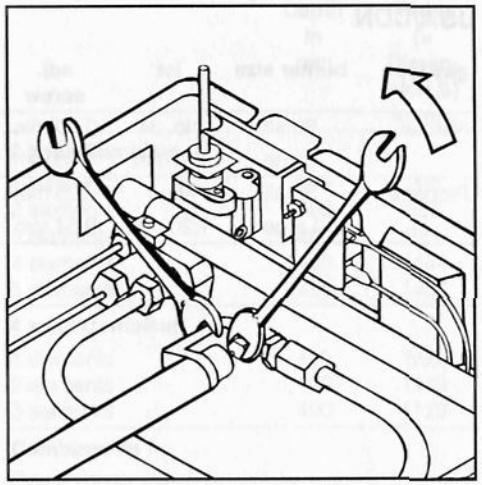
When converting to alternative types of gas (LP gas) or back to Natural gas, the main jet and the small jets of the burner must be changed.

Turn off the gas main (if this appliance has already been installed), turn off the electrical supply and pull out the plug.

- Remove the wok/pan support, the large burner cap, the burner ring and the large burner cap base.
- With a philipeshead screwdriver, loosen the three screws.
- Pull the controls for the gas burner up and off.
- Carefully raise the cooktop cover slightly at the rear and pull forward. Then carefully lift upwards and forwards. Ensure that the ground lead which connects the cooktop and the control panel is not damaged.
- Screw in the new jets following the table. The gas cooktop unit is supplied ready equipped for natural gas; the appropriate gas jet kit for cylinder gas, LPG (Liquefied Petroleum), is supplied with the appliance.

Reference table - jet sizes USA/CDN

gas type	burner size	jet	adj. screw
Natural	Small	No. 34	0.40 mm
	Large	2.0 mm	0.88 mm
Propane	Small	No. 7	0.25 mm
	Large	1.20 mm	0.54 mm



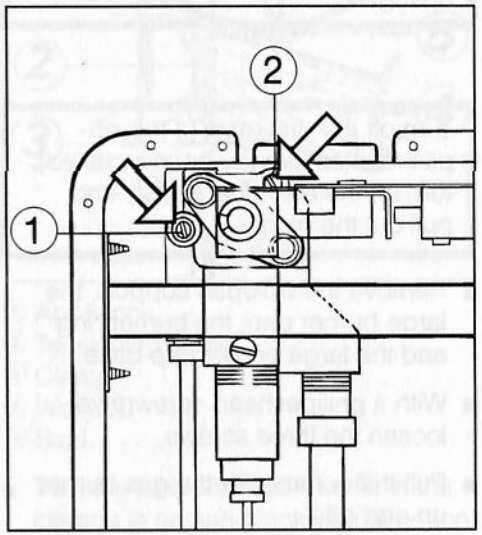
- Changing the main jet, (does not apply to conversion to Natural Gas).

  Using a 10 and 13 mm wrench, loosen the main jets from their holders. Use a 13 mm wrench to counterhold.

  Screw in the new main jet, once again using the wrench to counterhold.

- Changing the small jets

Natural gas
Liquid gas



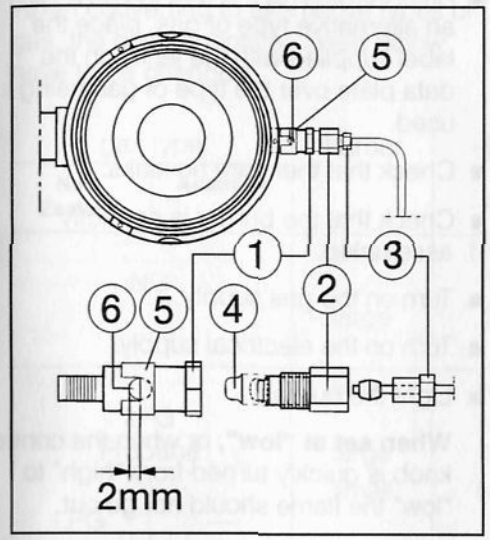
① Small jet with smaller orifice (e. g. for propane gas: 0.25)

② Small jet with larger orifice (e. g. for propane gas: 0.54)

- Using a small screwdriver, unscrew both small jets in the gas fitting.
- Pull the jets out with a pair of pliers, install the correct jets and secure. Tighten to the bottom.

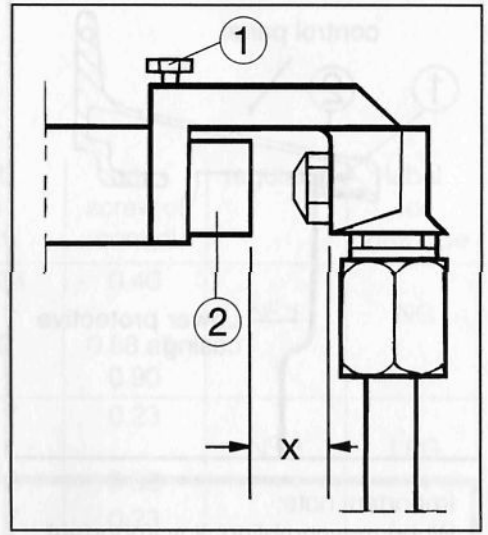
Do not use this screw "to adjust" the small flame.
Save orifices removed from the appliance for future use.

Replacing the small jet for the lowest flame setting



- Remove screw ③ from fitting ② using an 8 mm wrench and a 12 mm wrench to counterhold.
- Then remove the screw fitting ② from ① using a 12 mm wrench and a second 12 mm wrench to counterhold.
- Replace the restrictor ④ contained in section ① with the correct restrictor from the table of jets (page 32).
- Turn the air sleeve ⑤ to adjust the two air vents ⑥ to the opening illustrated (2 mm / 1/16").
- Assemble removed parts in reverse order and check for leaks by operating the wok burner without the cooktop cover in place (ignite the flame using a match).

Checking the first intake of air



① Fastening screw

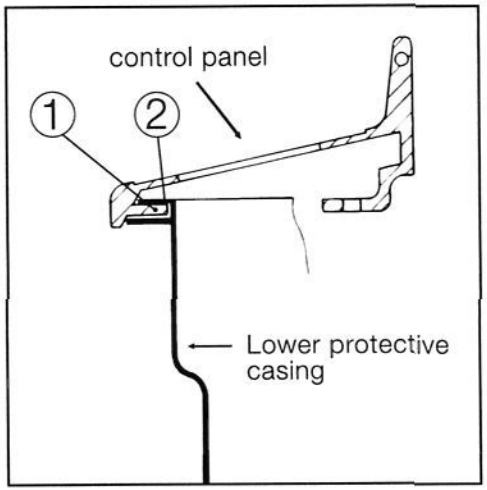
② Air sleeve

- Gap X must be 13 mm / 1/2" for both natural and liquid gas.

If this is not the case, loosen the securing screw, re-position the air jet and then tighten the securing screw.

- Re-assemble the cooktop in the reverse order.

(CDN) (USA) Conversion to alternative types of gas



Important note:
When reassembling, it is important to ensure that the profile ① of the control panel grips the appropriate moulding ② on the lower housing.

- Screw the three screws into the burner base using a suitable philip-eshead screwdriver.
- Put the large burner cap base, the burner ring, the large burner cap and the wok/pan support in place. Check that the tab of the large burner cap is correctly positioned in the notch of the base and that the lug of the base is correctly positioned in the notch of the housing.

After conversion

- After converting the gas cooktop to an alternative type of gas, place the label supplied with the jet kit on the data plate over the type of gas being used.
- Check that there are no leaks.
- Check that the burner is correctly assembled.
- Turn on the gas supply.
- Turn on the electrical supply.
- Light the burner:

  When set at "low", or when the control knob is quickly turned from "high" to "low" the flame should not go out.

  When set at "high", the inner cone of the gas flame should be clearly visible.

(AUS) (NZ) Conversion to alternative types of gas

The appliance is set up for natural gas (NG).

When converting to alternative types of gas, the components as listed below have to be changed:

gas type		burner	jet in mm	adj. screw of control	regulator	label for gas type
New Zealand	**Australia**					
NG		small	N° 34	0.40	N° 1	NG
		large	2.0	0.88 alt. 0.90		
LPG Propane		small	N° 7	0.23	N° 2	LPG
		large	1.12	0.52		
LPG	—	small	N° 7	0.23	N° 2	LPG
		large	1.12	0.52		

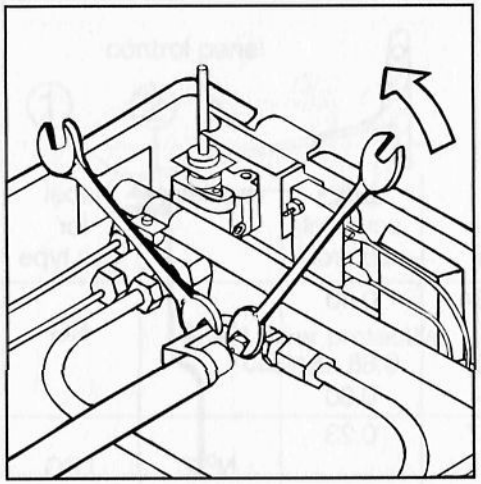
Remarks

- Changes for LPG Propane: jets, adjusting screws, regulator, Propane label.
- Changes for LPG: jets, adjusting screws, regulator, LPG label.

Conversion

Turn off the gas mains (if this appliance has already been installed) and turn off the mains electrical supply.

- Remove the wok/pan support, the large burner cap, the burner ring and the large burner cap base.
- With a cross-slotted screwdriver, loosen the three screws.
- Pull the controls for the gas burner up and off.
- Carefully raise the cooktop cover slightly at the rear and pull forward. *Then carefully lift upwards and forwards.* Ensure that the earth lead which connects the cooktop and the control panel is not damaged.



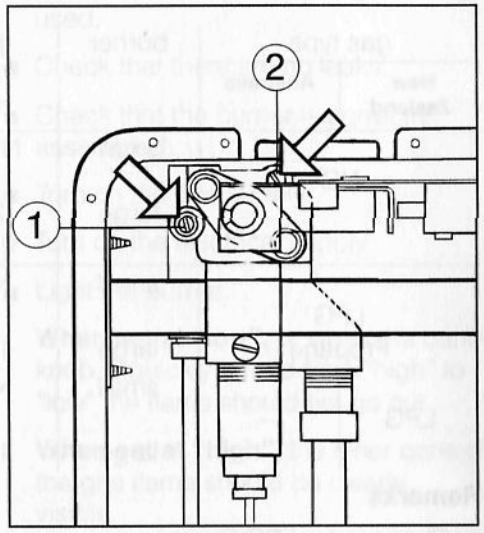
- Changing the main jet, (does not apply to conversion to Natural Gas).

  Using a 10 mm socket spanner, loosen the main jet from their holders, using a 13 mm spanner to counterhold.

  Screw in the new main jet, once again using the spanner to counterhold.

- Changing the small jets

Natural gas
Liquid gas
The jets must be changed:

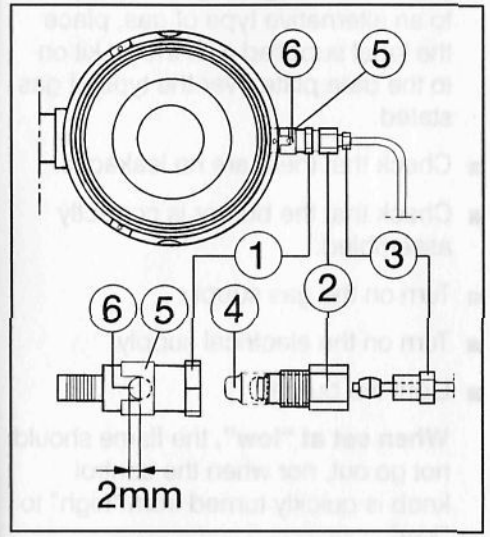


① Small jet with smaller orifice (e. g. for liquid gas: 0.23)

② Small jet with larger orifice (e. g. for liquid gas: 0.52)

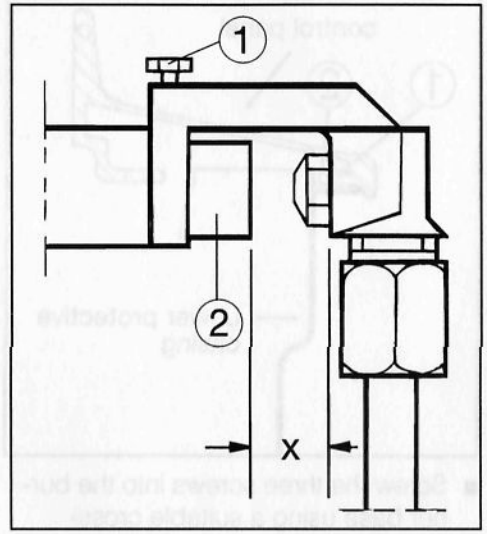
- Using a small screwdriver, unscrew both small jets in the gas fitting.
- Pull the jets out with a pair of pliers. Select the jets as shown in the table and fit, reversing the procedure, and secure.

Replacing the small jet for the lowest flame setting



- Remove screw ③ from fitting ② using an 8 mm spanner and a 12 mm spanner to counterhold.
- Then remove the screw fitting ② from ① using a 12 mm spanner and a second 12 mm spanner to counterhold.
- Replace the restrictor ④ contained in section ① with the correct restrictor from the table of jets.
- Turn the air sleeve ⑤ to adjust the two air vents ⑥ to the opening illustrated (2 mm).
- Assemble removed parts in reverse order and check for leaks by operating the wok burner without the cooktop cover in place (ignite the flame using a match).

Checking the first intake of air



① Fastening screw

② Air sleeve

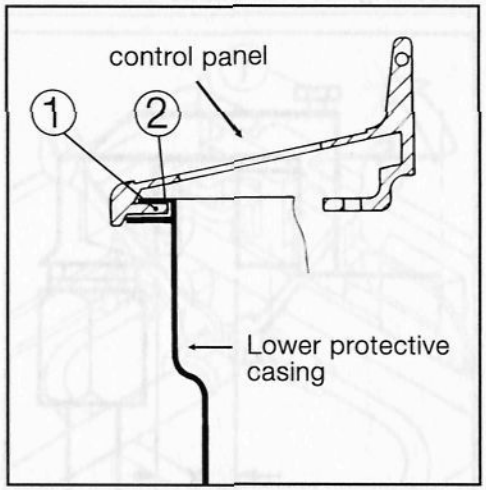
- Gap X must be 13 mm for both natural and liquid gas.

If this is not the case, loosen the securing screw, re-position the air jet and then tighten the securing screw.

Re-assemble the cooktop in the reverse order.

Important note:
When reassembling, it is important to ensure that the profile ① of the control panel should grip the appropriate moulding ② on the lower protective casing.

(AUS) (NZ) Conversion to alternative types of gas



- Screw the three screws into the burner base using a suitable cross-slotted screwdriver.
- Put the large burner cap base, the burner ring, the large burner cap and the wok/pan support in place. Check whether the lug of the large burner cap is correctly positioned in the notch in the large burner cap base and whether the lug of the large burner cap base is correctly positioned in the notch in the burner base.

After conversion

- After converting the gas cooktop unit to an alternative type of gas, place the label supplied with the jet kit on to the data plate over the type of gas stated.
- Check that there are no leakages.
- Check that the burner is correctly assembled.
- Turn on the gas supply.
- Turn on the electrical supply.
- Light the burner:

  When set at "low", the flame should not go out, nor when the control knob is quickly turned from "high" to "low".

  When set at "high" the gas flame must burn with the clearly visible center.